V-ZUG Ltd

Glass ceramic hob

Induction Teppan Yaki

Operating instructions

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.
Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Validity

The model number is made up of the first digits on the identification plate. These operating instructions are valid for:

Type	Model no.
GK16TIYSF	85A, 31008
GK26TIYSF	86A, 31009

Deviations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used

Denotes important safety precautions. Failure to observe said precautions can result in injury or in damage to the appliance or fittings!

Information and precautions that should be observed.

Information on disposal.

Information about the operating instructions.

➤ Indicates step-by-step instructions.

– Describes how the appliance reacts to the steps taken.

• Indicates a list.

1.2 General safety precautions

- Read the operating instructions before using the appliance for the first time!

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions

- WARNING: If the surface is cracked, switch the appliance off and disconnect it from the mains to avoid possible electric shock.
- WARNING: The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements. Children under 8 years of age must be kept away unless constantly supervised.
- These appliances can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge provided they have been given supervision or instruction concerning the safe use of the appliance and understand the hazards involved. Children are not to play with the appliance. Cleaning and user maintenance should not be undertaken by children without supervision.

- Never use a steam cleaner.
- Do not place metal objects such as knives, forks, spoons, lids and aluminium foil on the hob as they can get hot.
- WARNING: It can be dangerous to leave the hob unattended when frying with fat or oil, as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for instance, a lid or a fire blanket.
- WARNING: Never store objects on the top of the hob because of fire hazard.
- Do not operate the appliance using an external time switch or a separate remote control system.

1.4 Precautions on use

Before using for the first time

- The appliance must be installed and connected to the mains supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper or incorrect use.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or similarly qualified persons. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the Repair service section. If necessary, please contact our Customer Services.
- Use original spare parts only.
- Retain these operating instructions for future reference. If you sell or pass the appliance on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation.
- The appliance corresponds to recognised technology standards and the relevant safety regulations. However, proper use of the appliance is essential to avoid damage and accidents. Please observe the precautions given in these operating instructions.
- The heated surface will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.

Note on use

- Induction hobs produce a high-frequency electro magnetic field around the frying zones. Standing near the frying zones can under unfavourable circumstances have an adverse effect on or affect the working of the pacemaker, hearing aid or metallic implant.
- Tests have shown that under normal circumstances there is no risk to cardiac pacemaker users. If, as the user of a cardiac pacemaker (or a hearing aid or another type of implant), you would like to be reassured that using the appliance does not pose a risk, you are advised to consult a competent medical authority.
- Use the two turners to turn the food. It is possible to cut food on the frying surface, but this is not recommended as the frying surface may become scratched. Do not use ceramic knives to cut food on the frying surface.
- Do not hit the frying surface with the turner or knife tip as this can cause nicks in the frying surface.
- Over time, the frying surface will show signs of use. This will not affect the functioning or quality of the appliance in any way.

Caution: Risk of burns and fire!

- Overheated fat and oil can easily catch fire. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket and keep all doors and windows closed.

Caution: Risk of injury!

- Keep animals away from the appliance.

Caution: Risk to life!

- Packaging materials, e.g. plastic and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging materials away from children.

How to avoid damaging the appliance

- In case of overheating, switch the hot plate off and allow it to cool down completely. Do not put any dishes on it. Under no circumstances use cold water to cool it down quickly!
- Do not climb onto the appliance.
- Do not put hot cookware on the hob frame in order not to damage the silicon joints.
- Do not cut or prepare food on the surface and avoid impact with hard objects. Do not drag cookware across the surface.
- Do not leave the appliance unattended when in use.

2 Disposal

Packaging

Danger of suffocation! Packaging materials (e.g. plastic, polystyrene) can be dangerous for children. Keep packaging materials away from children.

All packaging material is marked and should be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

➤ Pull the plug out of the mains socket or have the appliance disconnected from the mains supply by an electrician. Then cut off the mains cable.

➤ Disable the appliance after disconnecting it.

Appliance disposal

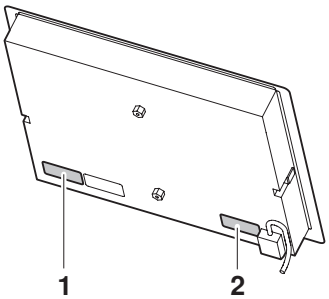
- The symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

3 Using for the first time

- The appliance must be installed and connected to the mains supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.
- A frying zone can give off an unpleasant smell during the first few hours of use. This is normal for brand new appliances. Ensure that the room is well ventilated.

3.1 Where is the identification plate?

The identification plate and the connection plate are located on the underside of the hob element.



1	Identification plate with serial number (FN)
2	Connection plate

A second identification plate is supplied and should be affixed in the fitted unit underneath the hob.

Note down the serial number (FN) of your appliance on the back page of these operating instructions.

4 Your appliance

4.1 Appliance overview

GK16TIYSF

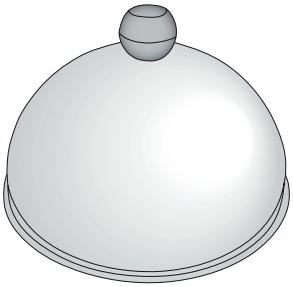
- Frying surface with 2 separately heatable frying zones, total surface 316 x 334 mm

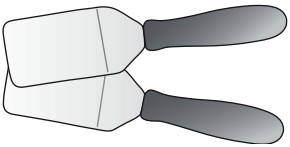
GK26TIYSF

- Frying surface with 2 separately heatable frying zones, total surface 479 x 334 mm

4.2 Accessories

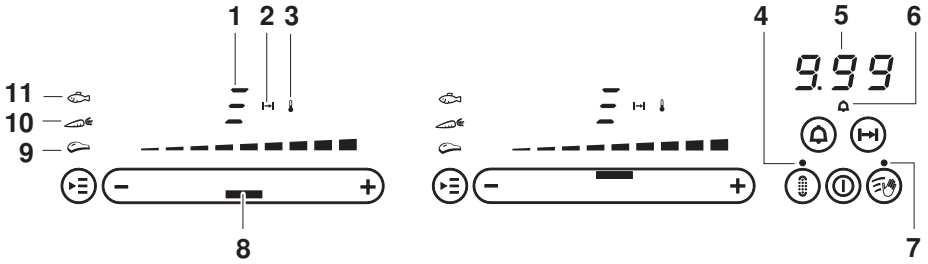
- Wok cover, 250 mm in diameter
- 2 turners





4.3 Operating and display elements

GK16TIYSF/GK26TIYSF



Touch buttons

- Appliance ON/OFF
- Slider (for setting the frying temperature)
- Operating time
- Timer
- Wipe protection ON/OFF
- Bridging switch
- Temperature selector

Displays

1 Heating-up/cooling-down/residual heat indicator
2 Operating time activated
3 Frying zone temperature display indicator
4 Bridging function activated
5 Operating time/timer and temperature display
6 Timer activated
7 Wipe protection activated
8 Frying zone slider indicator
9 Temperature selector meat
10 Temperature selector vegetables
11 Temperature selector fish

5 Operating the appliance

5.1 Residual heat indicator

The frying zones are all operated in the same way. When the appliance is switched off, all the displays are dark (stand-by mode), except for the H residual heat indicator should any frying zone still be hot.

5.2 Switching the appliance on and off

➤ To switch appliance on: Depress the ⏻ touch button for about 1 second.
- 000 flashes in the temperature display.
- If no other entry is made, the appliance switches off after 10 seconds for safety reasons.

➤ To switch the appliance off: Press the ⏻ touch button.

5.3 Selecting the frying zone

➤ Press the slider for the required frying zone or slide your finger along it to set the frying temperature.
- The frying zone temperature display indicator illuminates above the corresponding slider.
- The frying temperature selected illuminates in the temperature display.
- When the appliance is heating up, ⎽⎓≡ appears in the display above the slide.
- As soon as the frying temperature is reached, the heating indicator goes out.

If a lower frying temperature is selected, ≡⎓⎽ appears as long as the frying zone still remains too hot.

Even if using only one frying zone, the whole frying surface can get hot. Do not put objects on the frying surface as they can melt or get hot.

The frying temperature for fish (180 °C), vegetables (160 °C) and meat (200 °C) can be also be set directly via the temperature pre-selection button.

5.4 Overview of frying temperatures

Frying temperature (°C)	Cooking method	Use
70	Keeping warm	Prepared food under the wok cover
160	Gentle frying	Vegetables
170		Fruit
180	Frying	Fish and seafood, sausages, tofu, grilled cheese
190		Omelettes , egg dishes, fried rice and noodles
200		Chicken
210		Burger
220	Flash frying	Meat (steak)
240		Meat (chopped or minced meat)

5.5 Switching the frying zone off

➤ Press ⊖ on the slider.

– If no other entry is made and the other frying zone is switched off, the appliance switches off after 10 seconds.

5.6 Residual heat indicator

After the cooking zone is switched off, H remains illuminated in the display as long as a burn hazard exists.

5.7 Bridging function

The bridging function allows the two individual frying zones to be switched on together and to be adjusted together.

Switching the bridging function on

➤ Press the touch button.

– The indicator light for the touch button illuminates.

If, when the bridging function is switched on, a frying zone is already running, the frying temperature and operating time of this frying zone will be taken over for both zones.

If both frying zones are already running, the operating times are cleared and 000 flashes in the temperature displays.

Switching the bridging function off

➤ Press the touch button.

– Both frying zones revert to the previous settings.

– Each frying zone can be adjusted individually again.

5.8 Operating time

Do not leave food on the hob unattended during use. Risk of burning on and igniting!

With the operating time function, the frying zone switches off automatically after a set time (1 min. – 1 hr 59 mins.).

Setting the operating time

➤ Select the required frying zone.

➤ Press the touch button.

– 00 flashes in the display.

➤ Touch the slider for the required frying zone and slide your finger along it to set the operating time.

– The symbol illuminates.

To change the operating time, press and hold +.

➤ Press the touch button to start the operating time.

– The frying temperature appears in the display again.

Displaying/changing the operating time

➤ Press the touch button.

– 00 flashes in the display.

➤ Press the slider for the required frying zone.

– The remaining operating time for the frying zone selected is displayed.

➤ Using the slider, change the operating time.

Switching the operating time function off before time

➤ Press the touch button.

➤ Press on the slider for the required frying zone.

– 00 flashes in the display for the operating time/timer.

– The frying zone continues to run.

End of the operating time

When the operating time is up

– the relevant frying zone switches off

– an acoustic signal is emitted

– 00 and I→I flash.

➤ Press the or touch button to switch off the acoustic signal and the displays.

5.9 Timer

The timer functions like an egg timer (1 min. – 9 hr 59 mins.). It can be used at any time and independently of all other functions.

Setting the timer

➤ Switch the appliance on.

➤ Press the touch button.

– 00 flashes in the display.

➤ The required duration of the timer can be set using any slider.

To change the duration of the timer, press and hold +.
If the hob is switched off, a timer that is active continues to run.

➤ Press the touch button to start the timer.

– If a frying zone is in use, the frying temperature will appear in the display again.

Displaying/changing the timer

If no frying zone is in use, first switch the appliance on.

➤ Press the touch button.

– The time left on the timer flashes.

➤ The duration of the timer can be changed using any slider.

Switching the timer off before time

If no frying zone is in use, first switch the appliance on.

➤ Press the touch button.

➤ Press − on any slider.

– 00 flashes in the display.

5.10 Childproof lock

The childproof lock is to prevent the appliance from being accidentally switched on.

Switching the childproof lock on

➤ Switch the appliance on.

Ensure all frying zones are switched off.

➤ Press the and touch buttons at the same time.
– An acoustic signal is emitted.
➤ Press the touch button again.
– An acoustic signal is emitted.
– – illuminates in all the power level displays for 10 seconds.

Operating the appliance with the childproof lock activated

➤ Switch the appliance on.
➤ Press the and touch buttons at the same time.
– An acoustic signal is emitted.
– The childproof lock is overridden. The appliance can now be used as normal.

The childproof lock is automatically reactivated 1 minute after the frying zone has been switched off.

Switching the childproof lock off

➤ Switch the appliance on.

Ensure all frying zones are switched off.

➤ Press the and touch buttons at the same time.
– An acoustic signal is emitted.
➤ Press the touch button again.
– A double acoustic signal is emitted.
– 000 flashes in the temperature display.

5.11 Wipe protection

This function prevents the frying temperature from being changed accidentally, for instance when wiping the control panel with a cloth.

➤ Press the touch button.
  – The indicator light for the touch button illuminates.
➤ Wipe protection is switched off by pressing the touch button again or automatically after 30 seconds.

Press the button to switch the appliance off at any time.

6 User settings

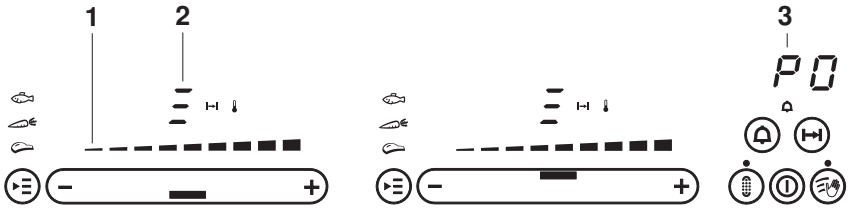
The following user settings can be set and stored individually.

User setting		Setting value		Factory setting
P0	Loudness of acoustic signal	0	low	2
		1	medium	
		2	loud	
P1	Acoustic signal at end of operating time/timer	0	No acoustic signal	2
		1	Automatically off after 10 seconds	
		2	Automatically off after 1 minute	
P4	Default time operating time/timer	0	Default time 0 minutes	3
		1–9	Adjustable from 10–90 minutes	
P5*	Acoustic signal emitted when touch button is pressed	0	Acoustic signal off	1
		1	Acoustic signal on	
P6	Restore factory settings	0	Restoring factory settings: Hold the touch button depressed for 2 seconds.	

* When the operating time or timer is up or when error messages appear, an acoustic signal is emitted at the level of loudness set in P0.

6.1 Changing user settings

➤ With the hob switched off, simultaneously hold the and touch buttons depressed for 3 seconds.
– An acoustic signal is emitted.
➤ Press both sliders at the same time.
– An acoustic signal is emitted.
– The user setting, e.g. P0, appears in display **3**.
– The current setting value for the user settings appears in display **2.**



➤ Use the touch button to select the next higher and the button the next lower user setting.
➤ On slider **1**, use + to select a higher and – a lower setting value.
➤ To save entries: Hold the touch button depressed for 2 seconds.
– An acoustic signal is emitted.
– The «User settings» mode is ended.

6.2 Cancelling user settings

➤ Press the touch button.
– Any changes made to setting values are not saved.
– The «User settings» mode is ended.

7 Care and maintenance

To avoid risk of burns, allow the appliance to cool down before cleaning.

7.1 Cleaning

Always clean the frying zone after use. This prevents food residue from burning on. Dried-on or burned-on food residue is harder to clean off.

Use of improper cleaning techniques can result in damage to the markings or surface.

Clean using the turner, a soft, heat-resistant cloth or sponge, water and a suitable detergent and care product only. Always follow the detergent manufacturer's instructions for use.

- ➤ Put a few ice cubes or cold water on the hot frying surface (60-80 °C).
  - – Caution: This produces steam!
- ➤ Scrape the frying surface with the turner to remove most of the food residue.
- ➤ Then clean the frying surface with water and detergent, rinse with clear water and finally wipe dry.
- ➤ Remove limescale stains when cool with a small amount of limescale remover (e.g. vinegar, lemon juice, descaler). Then wipe clean with a damp cloth.

8 Trouble-shooting and error messages

8.1 What to do if …

… the appliance is not working and the displays are not illuminated

Possible cause	Solution
• The fuse or circuit breaker for electrical installations in the home is defective.	➤ Change the fuse. ➤ Reset the circuit breaker.
• The fuse or circuit breaker keeps blowing.	➤ Call Customer Services.
• An interruption in the power supply.	➤ Check the power supply.

… – illuminates in the displays

Possible cause	Solution
• The childproof lock is activated.	➤ For operating the appliance with the child-proof lock activated, see the section on Operating the appliance. ➤ Switch the childproof lock off.

… a continuous acoustic signal is emitted, flashes in a display and the appliance switches off

Possible cause	Solution
• A touch button or a slider was touched for longer than 10 seconds. • Object (e.g. pan, dish) on the control panel.	➤ Remove the object. ➤ The appliance can be used again as normal.

… H and 0 flash alternately in the display

Possible cause	Solution
• The automatic safety shut-off has been triggered.	➤ Switch the frying zone back on if required.

If a frying zone has been running for longer without any settings being changed, the appliance switches the frying zone off automatically, after how much time depends on the power level set.

Temperature setting °C	70	160	170	180	190	200	210	220	240
Safety shut-off after mins.	120	120	120	120	120	120	120	120	60

... H flashes in the display

Possible cause	Solution
• The excess temperature protection of a frying zone has been triggered.	➤ Allow the frying zone to cool down. ➤ Resume frying on a different frying zone.

... U0 flashes in the display

Possible cause	Solution
• An interruption in the power supply.	➤ Press any touch button to cancel the error message. ➤ The appliance can be used again as normal.

... E and 8 illuminate in the display

Possible cause	Solution
• An object, e.g. paper, underneath the frying zone is affecting the air intake.	➤ Remove any objects in the drawer underneath the frying zone. ➤ Press any button to cancel the error message. ➤ After 10 minutes, the appliance can be used again as normal.
• Ventilation is defective.	➤ Note down the error number. ➤ Note down the serial number (FN) of the appliance. See the identification plate for this. ➤ Call Customer Services.

... Er or E and a number illuminate in the display

Possible cause	Solution
• Internal error occurred.	➤ Note down the error number. ➤ Note down the serial number (FN) of the appliance. See the identification plate for this. ➤ Call Customer Services.

9 Notes

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11 Repair service

The Trouble-shooting and error messages section will help you to carry out small repairs yourself, saving you the time and trouble of calling out a service technician and the cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN		Appliance	

You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

If the appliance is not working properly, contact your nearest V-ZUG Ltd Service Centre using freephone 0800 850 850 and stand in close proximity to the appliance.

Queries, orders, service agreement

For administrative and technical queries or problems, as well as for ordering spare parts and accessories, please contact our head office in Zug on telephone number +41 (0)41 767 67 67.
As regards the maintenance of all our products, when the warranty expires you have the option of taking out a service agreement. We will be happy to send you the necessary forms.

Quick instructions

Please first read the safety precautions in the operating instructions!

To switch appliance on

➤ Hold the ⏻ touch button depressed for about 1 second.

To select frying zone

➤ Press the slider for the required frying zone or slide your finger along it to set the temperature for frying.

To switch off the frying zone

➤ Press ⊖ on the slider.

To switch appliance off

➤ Press the ⏻ touch button.

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